Blossom Room

FULTON SPRINGS

Restaurant

DINING ROOM · ROOM SERVICE

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A-La-Carte Menu

Appetizers—

Celery and Olives	.30
Stuffed Celery	.35
Ripe or Green Olives	.25
Assorted Hors D'Oeuvres	.50
Radishes and Onions	.25

Cocktails—

Oyster Cocktail	.25
Shrimp Cocktail	.35
Fruit Cocktail	.25
Tomato or Fruit Juice Cocktail	.10
Crabmeat Cocktail	.35

Soups—

Home Made Vegetable Soup	.15
Chicken Broth with Noodles or Rice	.15
Coney Island Clam Chowder	.15
Chicken, Shrimp or Fish Gumbo	.25
Assorted Campbell's Soups	.15

Vegetables—

Green Peas	.15	Spinach and Egg	.15
Blackeye Peas	.15	Broccoli	.25
String Beans	.15	Boiled Rice	.15
Asparagus Tips	.25	Lima Beans	.15
Stewed Tomatoes	.15	Stewed Corn	.15

Special Vegetable Plate with Poached Egg ..... .40

Bar-B-Que Plates	.40	Bar-B-Que Ribs	.40

Potatoes—

French Fried	.15	Cottage Fried	.20	Au Gratin	.25
Long Branch	.15	Hashed Brown	.20	O'Brian	.25
Shoestring	.15	Lyonnaise	.20	Creamed Potato	.15

Salad Plates—

Assorted Fruit	.40	Head Lettuce	.15	Chef's Salad	.25
Waldorf	.40	Sliced Tomatoes	.15	Chipped Potato	.15
Pineapple and Cheese	.35	Lettuce and Tomato	.25	Cole Slaw	.15

Shrimp, Crab, Lobster, Chix, Luncheon, Tuna, Salmon ..... .40

French, Mayonnaise or Thousand Island Dressing served with above salads.

Cold Buffet—

Assorted Cold Meats	.65	Cold Ham, Tongue, Beef, Pork	.50
Cold Sliced Chicken	.60	Stuffed Tomato with salad	.45

Potato Salad, Pickle, Tomatoes and Olives served with above orders.

Sea Foods—

Broiled Spanish Mackerel, Lemon Butter	.50	Fried Oysters, ½ Doz.	.35
Grilled Filet of Trout, Parsley Butter	.45	Deviled Crab	.35
Snapper Steak, Sauted in Butter	.50	Shrimp Creole	.50

Lobster, Shrimp, Crabmeat a la Newburg ..... .60

French Fried Potatoes or Saratoga Chips and Cole Slaw.

Eggs and Omelettes—

Two Eggs, any style	.30	Tenn. Ham and Eggs	.75	Plain Omelette	.30
Bacon and Eggs	.45	Calf Brains and Eggs	.55	Spanish Omelette	.45
Ham and Eggs	.50	Sausage and Eggs	.50	Cheese Omelette	.45

Steaks - Chops - Poultry—

Broiled Sirloin Steak, $1.00; for two	1.85	Breaded Veal Cutlet	.60
Choice T-Bone Steak, $1.50; for two	2.75	Broiled Lamb Chops	.75
Filet Mignon	1.10	Calf Liver, Bacon or Onions	.60
Grilled Club Steak	.90	Grilled Pork Cops	.65
Salisbury Steak	.50	Sugar Cured Ham Steak	.65

Blossom Room Specials—

Broiled Planked Steak with fresh garden vegetables, $1.75; two for 3.25
Tennessee Ham Steak with red eye gravy and grits 1.00
Half Fried Chicken, unjointed, Southern style, hot biscuits and honey ..... .85

French Fried Potatoes with above orders.

Our fine Breads made in our own Bakery; Our Kitchen open for Inspection

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Buying cheap foods to save money, is like stopping the clock to save time—our clocks are running, and our food is the finest.

Blossom Room

NOON SPECIALS

MONDAY—
Harding's Steamed Corned Beef and Cabbage, Boiled Potatoes, Corn Sticks ..... .40

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TUESDAY—
POT O' BEANS—Baked with Ham; sliced Boston Brown Bread ..... .35

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WEDNESDAY—
Baked Individual Chicken Pot-Pie, Fresh Vegetables, Ice Box Rolls, Butter ..... .40

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THURSDAY—
New England Boiled Dinner; Whole Boiled Potato, Carrot, Rutabaga, Beet, Cabbage, Slice of Boiled Beef, Horseradish, Assorted Breads ..... .45

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FRIDAY—
FISH DAY—Assorted Fish of the Season, Saratoga Chips, Mexican Slaw ..... .40

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SATURDAY—
MEXICAN LUNCH—Enchillidi, Hot Tamales, Rovibli, with Chili, Mexican style, Saltines ..... .40

Beverages—

Coffee	.05
Hot Tea	.10
Ovaltine	.10
Milk	.10
Ice Tea	.10
Postum	.10
Chocolate	.10
Ice Coffee	.10
Coffee Hag	.10

Soft Drinks — Beer — Ales

Cheese—

Swiss Cheese	.20
Camembert	.30
Philadelphia	.20
Roquefort	.25
Cottage Cheese	.20
New York Sharp	.20

Desserts—

Pies, .10; a la mode, .15; cheese	.15
Baked Apples, .15; cream	.20
Peach Melba	.20
Parfait	.20
Ice Cream	.10
Sundae	.15
Layer Cake, .10; a la mode	.15
Peaches, Pears, Apricots	.15

SPECIALS

Blossom Room's
Supreme Dinner—

Olives — Celery — Pickles
Shrimp Cocktail Supreme
Soup du jour
STEAK
Marinated in oil, paprika, garlic
Delmonico Potato — Garden Peas
Salad du jour
Dessert — Drink
$2.00

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Blossom Room's
Southern Fried Chicken Dinner—

Pickles — Fruit Cup — Salad
Half Fried Chicken, Southern Style
Long Branch Potatoes — Vegetables
Hot Biscuits, Honey, Butter
Dessert — Drink
$0[illegible] 1.10

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Special Steak Dinner—

Cocktail — Soup du jour
Grade A-1 Beef, cooked as you desire
Two Vegetables — Salad
Drink — Dessert
$1.00

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English Mixed Grill—

Cocktail or Soup
One Pork Chop, One Lamb Chop, One Slice of Liver, Crisp Bacon
Two Vegetables — Salad
Drink — Dessert
$0.85

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Creole Dinner—

Crisp Celery — New Orleans Gumbo
Shrimp Creole with Timbale Rice
Two Vegetables de jour — Salad
Pralines — Drink
$0.75

Sandwiches—

Hot Sliced Chicken Sandwich	.40
Hot Beef Sandwich, Brown Gravy	.35
Hot Pork Sandwich, Bar-B-Que Gravy	.35
Fish Sandwich, Tomato Sauce	.30
Blossom Room Steak Sandwich	.40
Fried Ham and Egg Sandwich on Toast	.25
Special Clubhouse Sandwich	.50
Bacon and Tomato Sandwich	.25
Goose Liver on Rye	.25
American or Swiss Cheese	.20
Grilled Cheese Sandwich	.20
Denver Sandwich	.25
Cold Chix Blossom Room	.40
Cream Cheese, Jelly and Nut	.25

Toasted if you wish.

Let our hostess make your favorite salad bowl courtesy of the Blossom Room

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